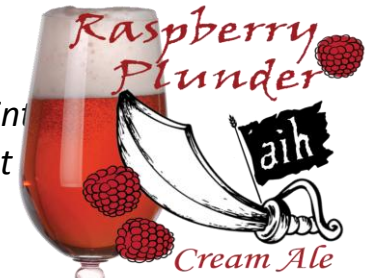




# AIH Raspberry Plunder Cream Ale

*Light bodied and easy to drink, with just a hint of Raspberry. This Cream Ale makes a great Summer session beer.*



k99-6666

**Original Gravity :** 1.046      **IBUs :** 14.6  
**Final Gravity :** 1.011      **Alcohol by volume :** 4.40%  
**Color :** Light Amber      **Difficulty :** Easy

Supplies Included : LME, Rice Solids, Specialty Grains w/bag, Hops & Rasp. Flavoring

Brew Day
/ /

Ingredients Included :				
<b>Fermentables :</b> 5 lbs. Liquid Malt Extract		<b>Specialty Grains :</b> 1 lb Torrified Wheat		
<b>Additives:</b> 1lb Rice Solids				
<b>Boil/Bittering Hops :</b>	<b>Flavor Hops:</b>	<b>Aroma Hops :</b>	<b>Knock - Out Hops :</b>	<b>Dry Hops/Flavoring:</b>
4 HBU Cluster		0.5 oz Fuggle		1 Dram LorAnn Oils Raspberry Flavoring
<b>Suggested Yeast :</b> White Labs 080 Cream Ale, 001 California Ale Wyeast 1056 American Ale, Safale-05				

Procedure : Please read all the instructions before you begin brewing, to ensure you have all the ingredients and fully understand the process.

1. Sanitation : It is important to thoroughly clean and sanitize all of your brewing equipment.
2. Making the Wort : Begin by heating 2.5 gallons of water in your brew pot. When the water reaches a temperature of 150° to 160°F (160° max), place the grain bag into your brew pot. Steep your grains at this temperature for 20 minutes. After 20 minutes, remove the grain bag from the pot. Do not squeeze the bag, just let the liquid drain from the bag into the pot. The water is now wort.
3. Boiling the Wort : Bring the wort to a boil. It should be a rolling boil, be careful to avoid a boil over. Remove the wort from the heat. Add the liquid malt extract to the wort. Stir the extract into the wort until it has dissolved, making sure it is sitting on the bottom of the pot. Return the brew pot to the heat source and bring the wort back to a boil.
4. Boil Hops : If using hop bags, put the boil hops into a hop bag and tie loosely at one end. Add these to the boiling wort. You have now added the bittering hops. Continue to boil this for 45 minutes.
5. Aroma Hops / Rice Solids : Follow same instructions for hop bags as step 4. After 55 minutes of boiling, add the aroma hops and the rice solids to the boil, stirring gently to dissolve rice solids. Continue to Boil for 5 minutes.
6. Boil Termination : After 5 minutes (60 total minutes), remove heat source from the brew pot. Now it is time to cool the wort to 70°F. This can be accomplished by using a wort chiller.
7. Add Water : Siphon your cooled wort from the brew pot into your fermenter. Be careful not to transfer heavy sediment from the brew pot into the fermenter. Add enough water to bring the wort to 5 gallons. Stir the 5 gallons of wort. At this time, take a hydrometer reading to record the original gravity.
8. Begin Fermentation: Add the yeast to the wort surface. Firmly secure your fermenter lid and add the airlock. The ideal temperature for fermentation is 64°- 72°F. The wort will begin to ferment within 24 hours. When fermentation is complete, take another hydrometer reading to record the final gravity.
9. Secondary Fermentation : Clean and sanitize a secondary fermentor. Rack beer into secondary, leave another week. If using single stage fermentation, leave beer in the primary fermentor for 2 weeks.
10. Fermentation Finish When fermentation is complete, rack beer into bottle bucket or keg and add raspberry flavoring, giving a quick stir. Proceed to bottle or keg your beer, following appropriate procedures.

ABV% Calculator				
_____	—	_____	X 131.25	= _____
Original Gravity		Finishing Gravity		Alcohol by Volume %